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Kellogg's for Koolness

North Bay Asked Not to Give Meals to Transients

(From The North Bay Nugget)

Citizens are being asked by the city officials to refuse food to transients begging at their doors and to direct them to the old jail. At the present time, this practice of begging from door to door is on the increase and there are far more transients in the city than for some time. There is more begging on the streets than for a year, and the only way in which there can be anything done to clean up this situation is by citizens co-operating to send the men to the old jail where meals are being served. This city, owing to its position gets men coming and going, north or south, east or west, and consequently the transient problem has always been a serious one. The establishment of the old jail as a food depot removed much of the trouble and for some time there was little difficulty with door-to-door begging and pan-handling on streets corners. Last year two special policemen were engaged to deal with that situation and to keep the men moving. That was a big factor in saving the housewives trouble and expense, and it is apparent that something of that sort is necessary now, for complaints are coming in from all parts of the city. The more meals that are handed out the more demands there will be for them. That is an old story, for word is passed on from one to another about this city or that, and even this house or that, where meals can be secured. A flat refusal in all cases, and if necessary an appeal for police action is the only answer to the situation here. The old jail is being maintained for that purpose and there is no reason why the citizens of the town should feed several hundred men daily at their homes as well as keeping the soup kitchen open.

Blairmore Enterprise:—Someone has brought in word that the Indians are in a very unsettled state at present. They have heard that the white man wants to give them back this country, and they are preparing to pull out at once.

Fruit Desserts of Varied Character

Modern Steam Pudding, Biscuits, Fruit Dumplings, Soft Custard, Fresh Fruit Cobbler, Blueberry Cream Pie, Etc.

In recent weeks The Advance has published articles and recipes by Miss Kimball, domestic science expert. Here are some timely recipes forwarded by Miss Kimball:—

If the family is tired of both raw and stewed fruit here are recipes for desserts containing fruit which they are bound to eat with enjoyment:

Modern Steamed Pudding.
1 cup mixed fruits
Lady fingers
1 cup sweetened condensed milk
1 cup hot water
2 eggs
2 tablespoons melted butter
1-8 teaspoon salt
1 teaspoon vanilla

Butter mold or top part of double boiler. Place layer of finely-cut fruit in bottom, cover with layer of lady fingers. Repeat until fruit is used and mold three-fourths full. (Sprinkle cinnamon or nutmeg between layers if desired.) Blend together sweetened condensed milk, water, beaten eggs, melted butter, salt and vanilla. Pour over fruit and lady fingers in mold. Let stand one hour or longer. Steam over hot water 1½ hours. If double boiler is used keep bottom part two thirds full of boiling water. Serve hot with sauce or whipped cream. Serves eight.

Baking Powder Biscuits
2 cups flour
3 teaspoons baking powder
1-2 teaspoon salt
4 tablespoons butter
½ cup Borden's Evaporated Milk
1-4 cup water.

Sift flour once. Measure. Add baking powder and salt and sift again. Cut in butter. Add gradually Borden's Evaporated Milk blended with water until a soft dough is formed. Roll ½ inch thick on slightly floured board. Cut with floured biscuit cutter. Place

on well buttered pan and bake 12 minutes in hot oven (450 F.). Makes one dozen.

Fruit Dumplings
Proceed as for Baking Powder Biscuits (see recipe above) adding one tablespoon sugar to dry ingredients. Roll to ¼ inch thickness on slightly floured board, and cut in four-inch squares. Place fruit (one teaspoon crushed pineapple or ¼ of a pared, cored apple may be used) in the centre of each square and sprinkle with sugar and cinnamon. Moisten edges of dough with Borden's Evaporated Milk and fold into triangles, pressing lightly together. Place in deep, buttered pan. Bake 25 minutes in hot oven (400F). Service with Soft Custard (see below). Makes eight dumplings.

Soft Custard
¾ cup Borden's Evaporated Milk.
¾ cup water.
¼ cup granulated sugar
2 egg yolks
1-8 teaspoon salt
1 teaspoon flavouring.
Blend Borden's Evaporated Milk with water in double boiler. Set over hot water and bring to scalding point. (Do not boil.) Add sugar to slightly-beaten egg yolks and pour hot milk gradually over egg mixture. Blend thoroughly. Return to double boiler and cook slowly, keeping water well below boiling point (200 F) and custard at 180F. Stir constantly until mixture coats spoon and has thickness of cream. Remove at once from heat. Cool and add salt and flavouring. Chill. Serve over dry sponge cake or fruit. 1½ cups.

Fresh Fruit Cobbler.
Roll dough prepared as for Baking Powder Biscuits to ¼ inch thickness. Line a buttered baking dish with dough, allowing dough for overlapping on two sides. Peel four to six ripe, juicy peaches, leaving them whole. Place peaches on the dough in pan in rows. Add ½ cup granulated sugar and butter in small pieces. Sprinkle with cinnamon. Fold over the overlapping dough bringing edges together. Bake 20 minutes in a moderate oven (350 F.) until crust and fruit are one. Serves eight.

Applications
¾ pound vanilla wafers
3 large firm apples
1 cup Eagle Brand Sweetened Condensed Milk
½ cup water
Butter a baking dish and line with vanilla wafers. Cover with layer of peeled sliced apples, repeat until wafers and apples are all used. Blend Eagle Brand Sweetened Condensed Milk with water. Pour over the wafers and apples. Cover. Bake in a moderate oven (350 F) 20 minutes. Uncover and bake 10 minutes longer. May be served with a pudding sauce. Serves eight.

Magie Blueberry Cream Pie
1 1-3 cups (1 can) Eagle Brand Sweetened Condensed Milk
¼ cup lemon juice
1 cup blueberries
½ cup whipping cream
2 tablespoons confectioner's sugar
Graham Cracker Pie Crust
Blend together Eagle Brand Sweetened Condensed Milk and lemon juice. Fold in blueberries which have been chopped. Pour into nine-inch pie plate lined with Graham Cracker Pie Crust. Cover with whipped cream, sweetened with confectioner's sugar. Chill before serving.

Graham Cracker Pie Crust
Roll enough Graham crackers to make ¾ cup crumbs. Cut enough Graham crackers in quarters to stand around edge of pie plate. Cover bottom of plate with crumbs and fill in cavities between crackers. Pour in filling as usual.

Magie Peach Cream Pie
1 1-3 cups (1 can) Eagle Brand Sweetened Condensed Milk
¼ cup lemon juice
1 cup sliced peaches
½ cup whipping cream
2 tablespoons confectioner's (4x) sugar.

Chocolate Wafer Pie Crust
Blend together Eagle Brand Sweetened Condensed Milk and lemon juice. Fold in sliced peaches. Pour into a nine-inch pie plate lined with Chocolate Wafer Crust. Cover with whipped cream sweetened with confectioner's sugar. Chill before serving.

Chocolate Wafer Pie Crust
Roll enough chocolate wafers to make ¾ cup of crumbs. Cut enough chocolate wafers into halves to stand around the edge of pie plate. Cover bottom of plate with crumbs and fill in cavities between wafers. Pour in filling as usual.

Opening Rouyn-Kirkland Road Likely on Labour Day

The following is from The Rouyn-Noranda Press last week:—"That the Rouyn-Kirkland Lake road will be ready for the official opening on Labour Day, September 4th, seems now to be an assured fact, and plans are understood to be well under way to make the opening an occasion to be remembered. At the last meeting of the Noranda Kiwanis Club an invitation was received from the Kirkland Lake Kiwanis Club to make the occasion a joint affair. The Kirkland Lake Club, it is understood, have invited Hon. William Finlayson, Minister of Lands and Forests of Ontario, under whose jurisdiction is the Northern Development Branch and other Ontario government officials to be the guests of the Club on the occasion. On the Quebec side it is understood efforts are being made with every hope of success, to get Premier Taschereau, Hon. Mr. Perrault, Minister of Mines for Quebec, and other government officials to come to the twin cities and take part in the ceremonies. It has been proposed that the actual ceremony of opening the road take place at the Provincial border at Chemin, with representatives of both governments taking part in the programme to be arranged."

St. Mary's Journal-Argus:—It isn't meant as it sounds, but a United States railway advertises "Shower baths for women in the observation car."

Golf Off the Gold Standard in the Wide United States

The following editorial article was in The Toronto Mail and Empire last week:

"One satisfactory result of the financial crisis in the United States is that the fine old game of golf is getting back to its original status. "In the great boom period," writes John Kieran in the New York Times Magazine, "the simple pastime fostered by the thrifty inhabitants on the seacoast of Scotland was converted into a luxurious game garnished with gorgeous appointments and surroundings. Golf went gaily beyond the gold standard. It was resting in splendor on the platinum peak when the earthquake hit Wall Street. After that the deluge!"

"As examples of the general extravagances over golf, Mr. Kieran says that there was the case of a group that purchased the former private estate of a multi-millionaire for \$1,600,000—golf course, lake, dwellings, stables, gardens, nursery, gatekeeper's lodge, and all the rest of it. Another \$400,000 was tossed in to fit up the former owner's residence as a clubhouse for the golfing fraternity. (The "overhead" on that investment was \$120,000 a year in interest, and that was just a start if the members were to play golf, pay caddies, buy clubs and balls, hire servants, eat and drink at the club, and keep the course in condition. That sort of golf was a trifle expensive. One club on Long Island erected a professional's shop at a cost of \$30,000 in a year, mostly without lifting a club for a single round or even a hand himself; and the caddie fee for a single round of the links was \$2.50. Now, as someone recently observed, you can get the vice-presidents of a lot of defunct banks to carry your clubs all day for \$2.50, part cash. There were dozens of clubs in the New York area that were in the "million-dollar class" before the storm broke. It was nothing out of the ordinary to require the purchase of a bond or a stock certificate ranging in price from \$2,000 to \$3,500 as a requisite for membership. In fact, there were waiting lists of eager bidders. Too often a "million-dollar" golf club consisted of a \$250,000 golf course and a \$750,000 clubhouse.

When the crash came the golfers found, to their sorrow, that they might have weathered the storm on the course, but the great building carried everything down with it. The thing they did not need was the weight that crushed their backs.

"But what of the golf that was tied up to the "Country club" idea with bands of gold? What of the golfer who was plodding the links carrying a

pergola, a tiled swimming pool, a gaudy garden, an extensive social programme and a luxurious clubhouse on his back, financially speaking? The story is told in the vast number of resignations from membership lists and the march of many of these clubs into involuntary bankruptcy. Those that are still staggering along are, for the most part, in a desperate condition. Mr. Kieran describes some of the efforts made to keep golf clubs going in the United States. The price of food in the dining room is down and menus are simpler. Caddie fees, golf balls, clubs are down. Upkeep of courses has been lowered. The competition of public and semi-public courses has become keener and must be met.

"In Canada extravagance was not carried to such extremes, probably because there was not as much money lying around loose. When the depression came our golf clubs were better able to stand the strain. We doubt if any Canadian club of prominence is in financial difficulties. But we do remember that some of the old-timers regretted the expenditures which were made partly for social reasons, partly to "keep up with the Jones," and which they were obliged to carry in the shape of increased annual fees or periodical assessments. Canadians might follow the example of the Old Country rather than that of the United States in golf club amenities.

Report of Superintendent District Children's Aid

The following is the report for July of A. G. Carson, superintendent of the District of Cochrane Children's Aid Society:

Application for children for adoption	3
Office interviews	57
Interviews out of office	39
Complaints received	27
Investigations made	29
Children involved	58
Mail received	54
Mail sent out	51
Children in shelter	27
Children boarding out	5
Wards placed in foster homes	2
Wards heard from	1
Court attendance	4
Juvenile court cases	8
Children sent to the Industrial School	1
Children brought to the Shelter (not wards)	2
Official warnings given	5
Wards visited	5
Mileage travelled	1420
Cases under the Unmarried Parents Act	2

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Next Year's Tournament to be Held at Sudbury

The North Bay Nugget, last week, gave the following report of the annual meeting of the Northern Ontario Golf Association held at North Bay:

"Next year's tournament of the Northern Golf Association will be held in Sudbury on the links of the Sudbury Golf Club. That was decided at the annual meeting of the association, held on Friday night in the North Bay Golf Club's quarters following an enjoyable banquet, presided over by the retiring president, George W. Lee.

"The new officers of the association are: president, J. J. O'Connor and secretary, F. Higgins, both of Sudbury. The invitation to come to Sudbury was extended by Mr. O'Connor and unanimously accepted.

by the secretary, A. J. Hatcher. "Mr. Lee called on several of those present for remarks. Mayor Drew, of Timmins, spoke briefly, expressing the hope that the tournament would soon come back to the mining town. Other speakers included: A. Padgett, Huntsville; Dr. McDonald, Sudbury; Ben Merwin, Sudbury; W. Hiscock, of Iroquois Falls and others.

"Vocal entertainment and a monologue was given by F. Higgins, Sudbury, and R. Whitehead, Idylwyld. The latter was presented with the prize for having the low gross score in the second game of the Laurent Cup series, played in North Bay. The presentation was made by A. J. Hatcher.

"There was community singing and the gathering broke up with a group on the verandah singing "Auld Lang Syne."

Ottawa Journal:—A gentleman is one who tells lies to and not about women.

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